

Analysis of my chosen Set

Set: What Women Want To Know
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CREATOR / CONTRIBUTOR

PLACE OF ORIGIN

PUBLISHER

DATE

GENRE

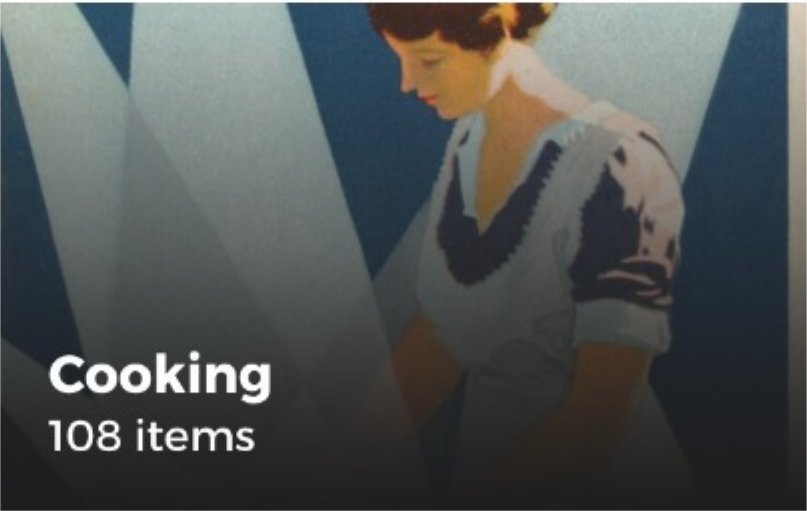
SUBJECT

PLACE



Browse All Items

211 items



Cooking

108 items



Household Appliances

30 items



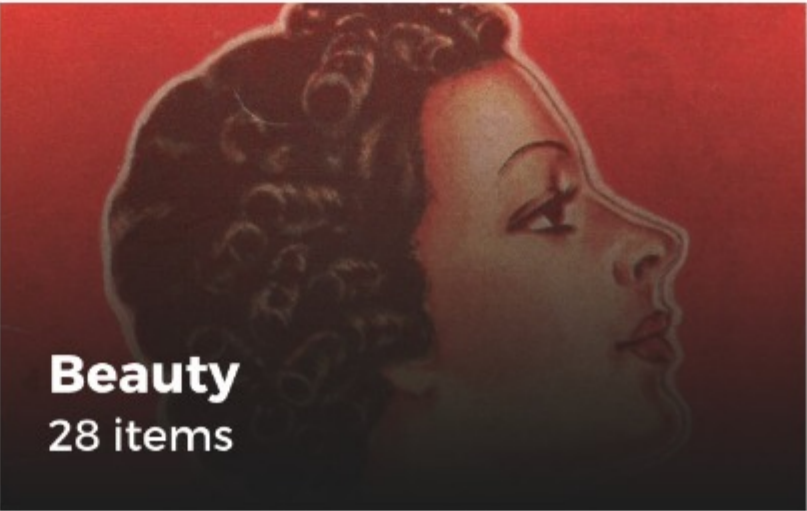
Cleaning

32 items



Health

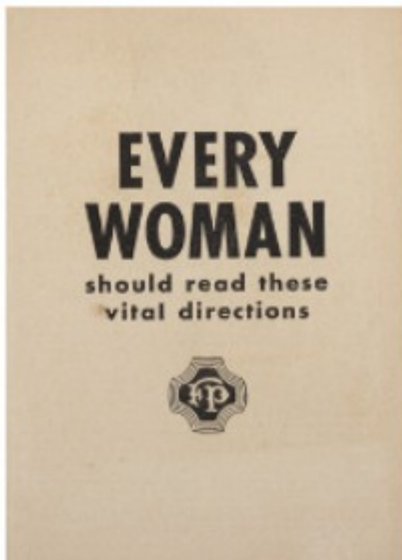
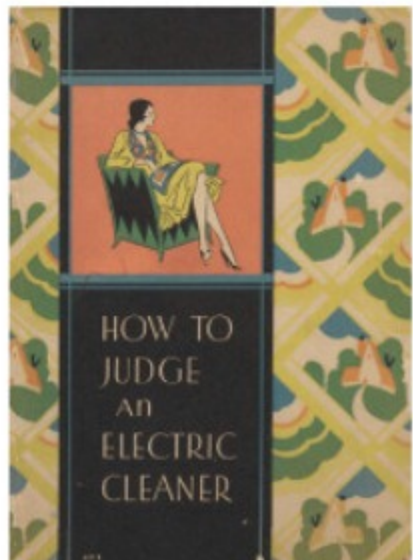
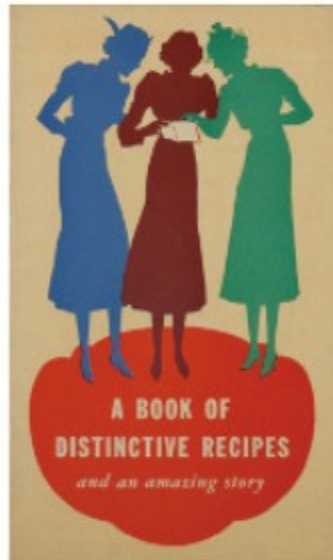
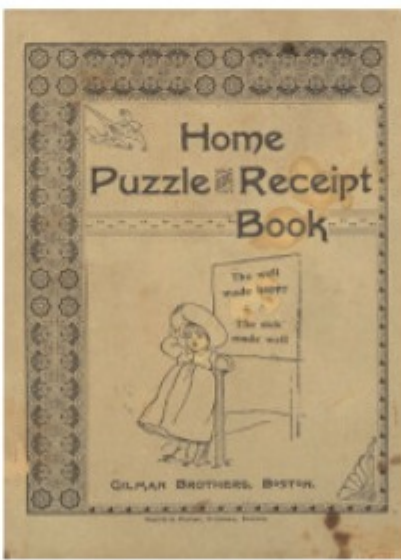
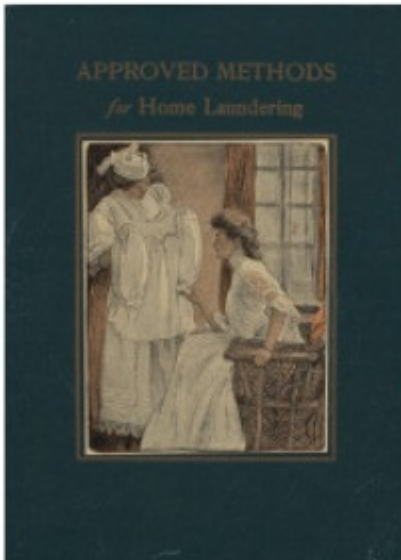
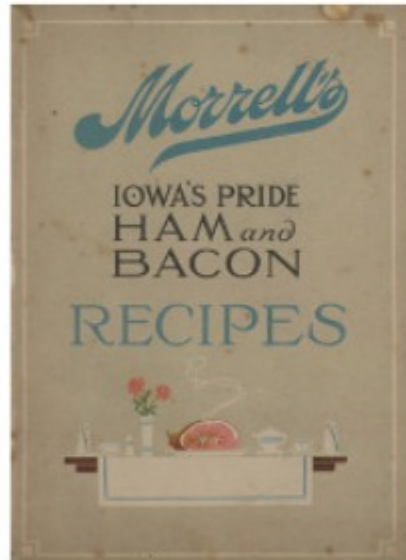
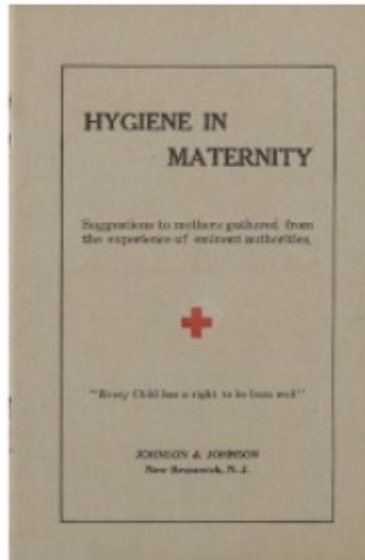
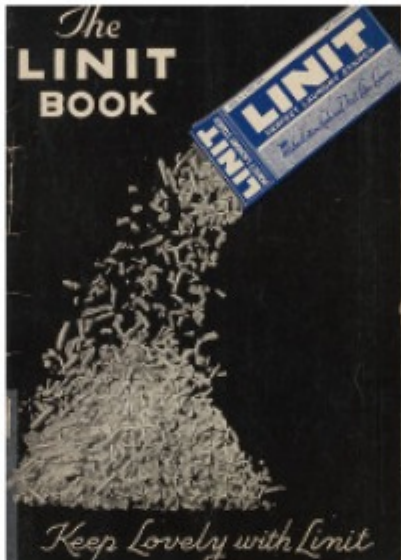
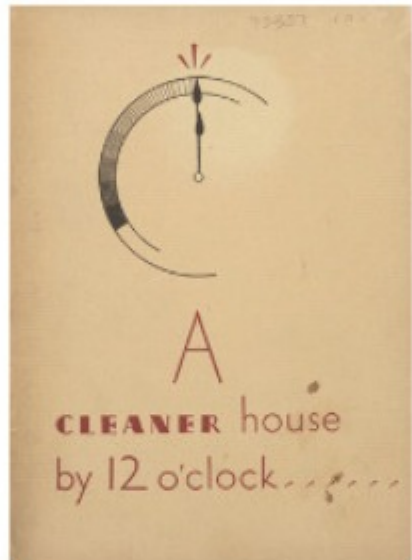
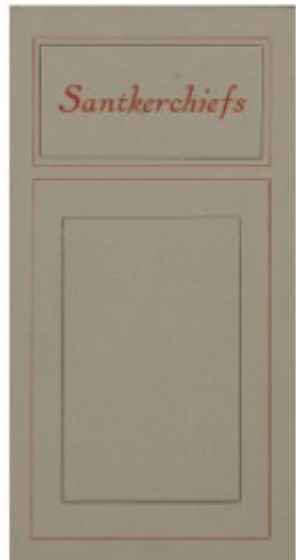
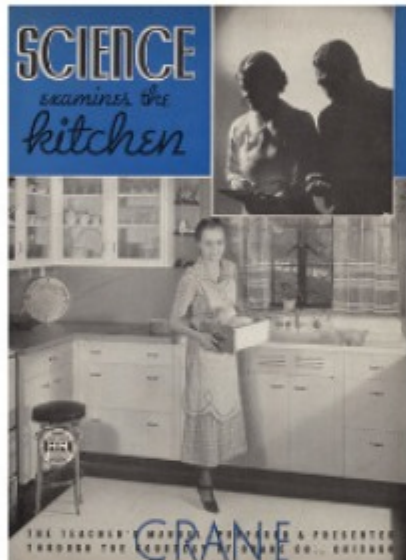
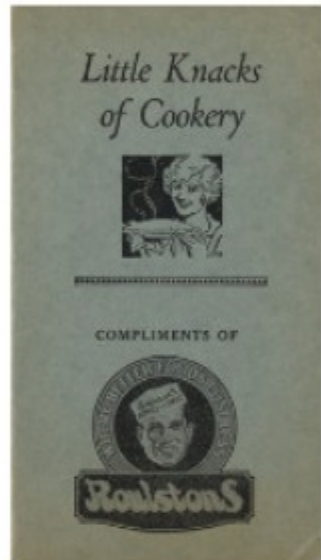
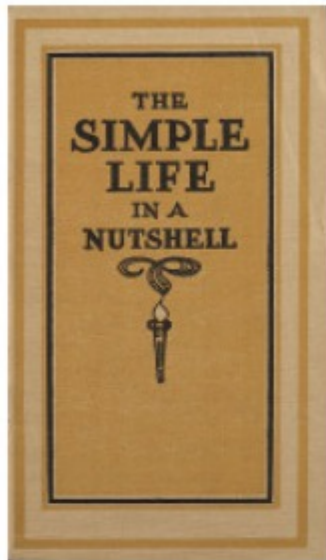
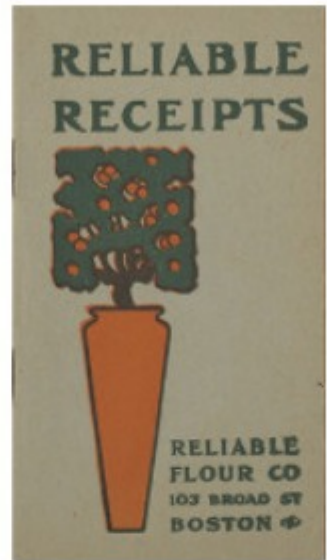
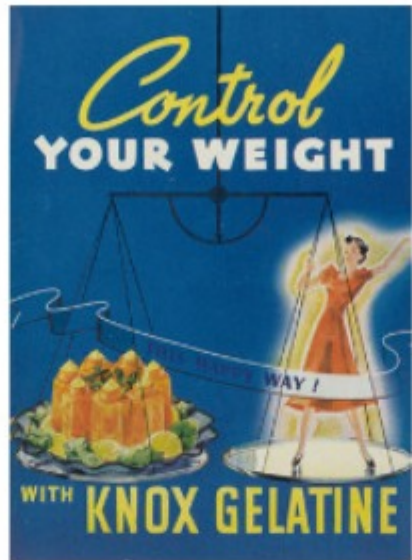
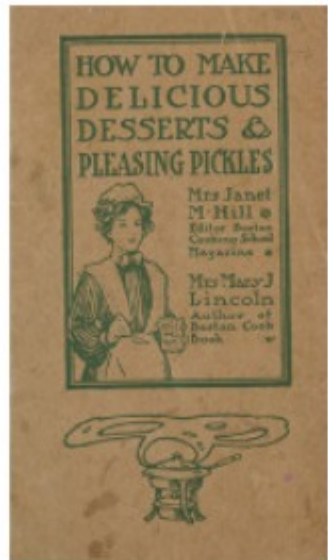
81 items



Beauty

28 items

What similarities do they share?



What are their differences?

Cooking

PRACTICAL,
RELIABLE,
COMPLETE
INDISPEN-
SABLE IN
EVERY HOME

HARLEQUIN APPETIZER

Take square loaf of rye bread. Remove crusts. Cut loaf lengthwise into slices 1/2 inch thick. Spread each slice thickly with creamed butter and mayonnaise. With large kitchen knife, mark lines on slice through butter and mayonnaise. These lines should be 1/2 inch apart and form 9 spaces. Fill spaces between lines with sandwich fillings of contrasting colors; in center space, spread lightly, smoked salmon, ground fine; next take finely chopped white of egg, spread lightly in spaces on both sides of salmon. Fill spaces on each side of egg white with yolks of hard cooked eggs, rice; in next spaces on each side, spread sardellen paste and in the last spaces or the edge of the bread, run a decoration of cream cheese through a pastry tube. When the slice is thus covered with these rows of colored fillings, cut crosswise with sharp knife into inch strips. One slice of the bread will make 10 or more strips, depending on the size of the loaf. The slices may be cut on ob-long platters and served.

Chapters on appetizers, sandwiches, salads and entrees offer a wealth of material from which to choose

TEMPERATURES
FOR COOKING
AND
BAKING
COMPLETE
CANNING
DIRECTIONS

ORANGE PUFF CAKE

6 eggs, separated 2 teaspoons baking powder
1/2 cup sugar 1/4 cup boiling water
1/2 cup orange juice 1/4 cup vanilla
2 cups cake flour 1 teaspoon baking powder

Grated rind of 1 orange
Beat yolks well; add 1 cup sugar and continue beating. Add orange juice and rind, then water, the flour mixed and sifted with baking powder. Beat egg whites with a flat beater, gradually add the sugar and beat until stiff, then add yolk mixture. Fill a large size Angel Cake form (10-inch) 3/4 full of batter. Bake at 325° F. for 20 minutes, then increase heat to 350° F. Baking time 1 1/2 hours.

Iceing—2 tablespoons butter, creamed with 1 cup powdered sugar, to which 1/2 cup of orange juice and rind of half orange has been added

MOONLIGHT PUNCH

1 quart lemon ice 1 pint pineapple juice
1 pint white grape juice 2 cups sugar
Place lemon ice in punch bowl. Stir in fruit juices with sugar. Pour in 1 quart charged water. Serve in punch glasses.

In The Settlement Cook Book you will find all the old favorites and much that is new and unusual not in other books.

RECIPES
DEVELOPED
FOR
MECHAN-
ICAL
REFRIGER-
ATION

BROWN LACE COOKIES

2 cups brown sugar 1/4 lb. pecans, cut
1/2 cup butter 1/4 cup flour
2 eggs, well beaten 1 teaspoon vanilla
1 teaspoon baking powder

Cream butter and sugar; add eggs, beat well; add vanilla. Add baking powder to flour and mix with nuts, and combine the two mixtures. Place in refrigerator until firm, one hour or more. Drop by 1/4 teaspoonfuls 3 inches apart on buttered and floured tin. Bake in hot oven, 400° F. Remove from pan when slightly cooled.

CHOCOLATE TOFFEE BARS

2 cups flour 1 teaspoon vanilla
1/2 teaspoon salt 1 egg
1 cup butter 2 bars milk chocolate
1 cup brown sugar 1/2 cup ground nut meats

Cream butter and sugar until light and fluffy. Add flavoring, well-beaten egg and flour sifted with salt. Stir well. Spread on oblong shallow pan. Bake at 350° F. about 25 minutes. Remove from oven, cover with melted chocolate. Sprinkle with nuts. Cut at once into bars.

The latest and most up-to-date methods of cooking and serving are included in The Settlement Cook Book.

MENUS FOR
HOME
DINNERS
AND
PARTIES
CHILD
FEEDING

SUNDAY NIGHT SUPPER MENU

Snacks, pages 316-317.
Chicken or Sweetbread in Hamskins or Patty Shells, page 252.
Potato Chips, page 220, or Potato Salad, pages 282, or 283.
Sandwich Pickles, page 575.
Pineapple and Apricot Marmalade, page 590.
Potato Flaccits, page 68.
Orange Puff Cake, page 436.
Coffee.

LUNCHEON MENU

Tomato Baskets, page 289.
Crisped Crackers, page 110.
Consommé, page 96, with Egg Custards, page 111.
Fillet Steaks in Bacon Slices, page 155, topped with Sauteed Mushrooms, page 207.
Bearnaise Sauce, page 113.
French Fried Potatoes, page 220.
Asparagus with Broiled Sliced Almonds, page 193.
Pecan Pie, page 385, or Daffodil Cake, page 438.
Chocolate or Date Sausage, page 529.
Coffee.

Settlement Cook Book menus for every occasion afford an endless variety of interesting and appetizing meals.

*A Good Dinner
Copied From Mexico*

* Spanish Fried Chicken

Beans
(Gebhardt's Eagle Brand)

Egg Plant

*Tortillas Butter

Chocolate Pudding

Coffee Pecans

* Spanish Fried Chicken

A jointed spring fiver
4 tablespoons cooking fat
1 chopped onion
1 chopped green sweet pepper
1 cup tomatoes, chopped
1 to 2 tablespoons Gebhardt's Eagle Chili Powder
1-2 cup dry rice

Heat the fat in deep skillet. Add the onion and the chicken salted and rolled in flour. Brown only. Now add other ingredients and enough water to cook the rice. Cook all slowly from 30 to 40 minutes. Watch that only enough water is used to cook rice as it must be quite dry when served. Serve rice and chicken together.

Meals of this sort have long been noted for their piquancy and it was not until Gebhardt's Eagle Chili Powder with its perfect blending of spices, came on the market that it was possible to have them in every home.

Tortilla Recipe on Page 23

Gebhardt's

Recipes.

Tea Biscuits.

If there is one thing more than another which eludes the grasp of the average housekeeper, it is the art of making cream-of-tartar biscuits. There are times when nothing so perfectly fits the requirements of luncheon or supper. With the RELIABLE PREPARED FLOUR one can be sure of success. Simply mix with cold milk to a soft dough, with or without shortening, and bake.

Next to the lightness of the biscuit, nothing contributes more toward perfection than regular formation. We will give three methods, with suggestions of the advantages of each:

1. The best-formed biscuits are made by rolling out the dough and cutting with a cutter. It also requires the most work, the board, rolling-pin and cutter having to be cared for. The scraps never make so good biscuit after the repeated rollings.
2. Another method, involving less work and leaving no scraps, is to mould the dough into a rectangular form, and cut into even cross-sections with a knife. By careful placing in the baking-pan diagonally, as indicated herewith, the biscuits will be all light and even in size.
3. The method which requires the least work, and which with practice gives excellent results, is the mixing of the dough well in a small bowl and then, with a small dish of flour at hand, keeping the hands well floured to prevent the dough from sticking, forming the biscuit quickly into even sizes, with a folding-under movement, so that the tops will be smooth.

6

KAHN'S AMERICAN BEAUTY

HURRY UP DOUGHNUTS

1 beaten egg
1/2 cup sugar
1/2 tablespoon melted American Beauty
Open Kettle Rendered Lard
1/2 cup milk
1/4 teaspoon salt
1/2 teaspoon nutmeg
1/4 teaspoon cinnamon
2 1/2 cups flour
2 teaspoons baking powder

Mix in order given, work smooth and roll to 1/4 inch thickness. Shape with a cutter and fry in deep American Beauty Pure Lard at 180° F. until brown. Drain on absorbent paper, then dust with powdered sugar.

RAISIN WAFERS

1 1/2 cups flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 cup American Beauty Open Kettle Rendered Lard
1/2 cup seeded raisins
1/4 cup ice water

Mix and sift flour, baking powder and salt, then cut in the lard with a fork. Cut raisins fine and stir in the flour and lard mixture. Add ice water to hold the mixture together, then roll thin and cut with small round cutter or with fancy cutters. Bake in a hot oven until light brown. Serve with salads.

BAKING POWDER BISCUITS

2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
2 to 4 tablespoons American Beauty Open Kettle Rendered Lard
1/2 cup milk (or more)

Mix and sift flour, baking powder and salt. Cut in the fat with a fork, then add just sufficient milk to make a very soft dough. Handle lightly. Pat or roll out to 1/2 inch thickness, cut and bake in a hot oven (425° F.) from 12 to 15 minutes, or until done.

American Beauty Pure Lard for Cooking.

When buying spices you should remember that it is better not to use any than to use the adulterated stuffs so commonly sold, and if your grocer will not sell you Slade's, it will pay you to try some other grocer, or to insist upon his sending for some of Slade's for you. Ground nutshells will not do the work of pure spices, even though they be colored to imitate them, and are called pure.

Health officials and food analysts, in their official reports to state and national governments, have repeatedly called attention to the fearful adulteration of baking powders and spices; they state that bulk goods are most generally adulterated and the only protection a consumer can have is to purchase only those goods that are put up in sealed packages bearing the name of a reliable manufacturer.

Perfect protection against adulterated goods is guaranteed if you insist upon having Congress Yeast Powder and Slade's Spices, Mustard, Cream Tartar, Saleratus, etc., for the D. & L. Slade Co. positively refuse to powder or to sell adulterated goods of any kind.

Slade's Spices, Mustard, Herbs, Cream Tartar, Saleratus, Celery Salt, Curry Powder, etc., are all pure, always pure, and pure in all ways.

In making bread, biscuits, or cake, the flour should be sifted, then measured, and the Congress Yeast Powder thoroughly mixed with it and sifted one or more times.

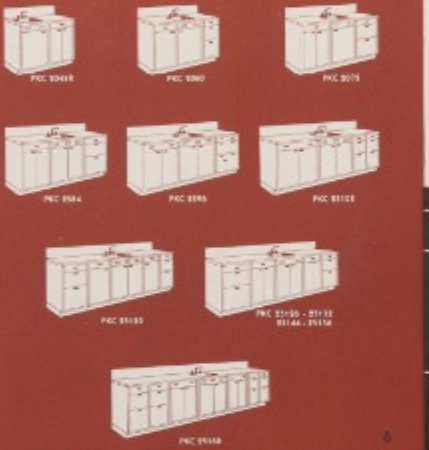
What are their differences?

Household Appliances

FOR THE HARDEST JOB
IN YOUR KITCHEN



CABINET ARRANGEMENTS OF STANDARD ENSEMBLES



THE 25" SERIES

SINGLE BOWL MODELS

MORE than twice as much of your time is spent at the sink than at any other center in your kitchen. That's why you need an efficient, compact unit that will save you time. That's why Whitehead created this cabinet sink with its efficient working area and sufficient cabinet space.

Here is something more than just a place to clean your dishes or wash your vegetables. It's a regular convenient breakfast counter—with a place for everything that has to do with operations around the sink.

AND it is equipped with every convenience to make your kitchen more livable and your working hours more pleasant!

There is ample storage space, for instance, for towels, pans, wash cloths, soap, washing powders. There's a big, heavy drawer for silver and the handstand and one cupboard you need when preparing a meal. In short, there's a place for everything you need to make your sink the compact, independent unit it ought to be.

And this very same sink is supplied with single or double disinfectant—just as you want it. In fact, as the table below shows, there is a size for every possible need. The diagram at the left shows the cabinet arrangements for every model.

TABLE OF SIZES

Model	Actual Overall Width	Actual Overall Length	Actual Overall Height	Length of Sink	Depth of Sink	Height of Sink
PNC 1001	25 1/2"	18 1/2"	34 1/2"	18 1/2"	14 1/2"	34 1/2"
PNC 1002	25 1/2"	20 1/2"	34 1/2"	18 1/2"	16 1/2"	34 1/2"
PNC 1003	25 1/2"	22 1/2"	34 1/2"	18 1/2"	18 1/2"	34 1/2"
PNC 1004	25 1/2"	24 1/2"	34 1/2"	18 1/2"	20 1/2"	34 1/2"
PNC 1005	25 1/2"	26 1/2"	34 1/2"	18 1/2"	22 1/2"	34 1/2"
PNC 1006	25 1/2"	28 1/2"	34 1/2"	18 1/2"	24 1/2"	34 1/2"
PNC 1007	25 1/2"	30 1/2"	34 1/2"	18 1/2"	26 1/2"	34 1/2"
PNC 1008	25 1/2"	32 1/2"	34 1/2"	18 1/2"	28 1/2"	34 1/2"
PNC 1009	25 1/2"	34 1/2"	34 1/2"	18 1/2"	30 1/2"	34 1/2"
PNC 1010	25 1/2"	36 1/2"	34 1/2"	18 1/2"	32 1/2"	34 1/2"

NESCO KEROSENE COOK STOVES

The Famous Rockweave Wick

THE patented Rockweave Wick is the only one that can be used in the Nesco stove. It is made from long, asbestos fibers, spun around fine wires into strands which in turn are woven into the rugged fabric which forms the wick. Being asbestos the Rockweave Wick is not consumed by the flame. It serves to conduct the fuel oil to the gas creating burner. The Rockweave Wick, because of its construction is non-burnable, flexible and strong. It will not travel, and is very long lasting. It is easily taken out for cleaning.

Nesco is Simple in Operation

TURN the handle to light. This lowers the burner bowl which carries the Rockweave Wick so that oil flows into the burner bowl and saturates the wick. Raise the chimney drum with the lifter rod, touch a match in two or three places, lower the chimney, turn it from side to side two or three times to seat it, and turn the indicator handle to "Burn". The flame, as it increases, heats the chimney tubes, taking in oxygen from the air, until a column of clean, blue gas flame rises from the burner up through the grates, and strikes the utensil.

The turning of the handle raises and lowers the burner bowl. There are no valves or gears to bind or stick. Once set the flame stays as set, with a constant feed of oil. When cooking is done, empty turn pointer to "Out"; the flame will gradually die down and go out of itself in a few minutes.

The Rockweave Wick is easily removed and cleaned. The glass tank can be taken out and away from the stove for filling. It has a wide filling mouth with an anti-splash valve cap.

A Good Housekeeper

A GOOD housekeeper takes pride in having her house sweet, clean and inviting for her family and guests. She has as great horror of bad odors as she has of a disease, for bad odors are the forerunners of disease.

It is difficult to keep down unpleasant odors. The ice-box, kitchen, cupboard, table, and sink, unless carefully washed, are constantly developing odors, indicating contamination and spoilage of food. Dish-cloths are often allowed to become grimy and carriers of dangerous contamination. Stale cooking odors, which often remain in spite of daily washing and cleaning throughout the kitchen, are a great source of annoyance.

There is, however, an easy, simple way to prevent these troubles and keep dishes and the entire kitchen sweet, clean and healthful. It is the B-K Way!

B-K is a standard, dependable product, approved by the National Association of Public Health Officials for sterilizing utensils.

Prevents Refrigerator Odors and Decay

Every housekeeper knows what a delight it is to open the refrigerator and find the food sweet and the entire surroundings free from repelling odors.

Ice-boxes and cupboards rinsed with B-K dilution, according to our directions, are kept free from molds and odors and fit to receive foods.

Dish-cloths are kept white, odorless and sanitary by rinsing in a B-K dilution regularly.

Sterilizes Nursing Bottles and Nipples Perfectly

The sickness of many a baby begins with imperfect sterilization of bottle and nipple. The use of B-K provides a very easy means of added safety and protection to the baby. Simply sterilize bottle and nipple by rinsing in B-K dilution according to directions.

Removes Stains from White Goods Bleaches

Ink and fruit stains are easily removed from white goods if B-K is used. Table-cloths, bed clothes, dish-cloths, and all laundered articles take on a new whiteness if B-K is used in the rinse water. It deodorizes baby's diapers and underclothes and makes them white and purified.

In Homes, Hotels, Restaurants, Use B-K To Purify And Deodorize The Following:

- Pantry Dishes
- Cupboards Glassware
- Bread-box Fruit-jars
- Sinks Slick Room
- Garbage Cans Odors
- Sellers Bodysuits
- Musty Odors Laundry
- Bathroom Bleaching
- Wash-bowls Ink Stains
- Toilet Fruit Stains
- Floors Diapers

For Large Household Bulk Rates 941. All About Germes and Bacteria.

USE 101 FOR FLEAS AND MANGE



Keep Your Pets Healthy With 101

A PET animal treated with 101 will be safer around children due to the germ destroying power of 101—and as you know there is hardly anything more dangerous to health than a pet animal whose coat or fur is not clean and disinfected. It is a natural germ carrier. Therefore take precaution and help protect the health of all the family by using 101 frequently.

If your household pet is suffering with fleas or mange, a bath in a solution of two teaspoons of 101 to a pail of water will rid him of this trouble. Whether it be a cat, a dog or any other animal the difficulty should yield to 101 if properly used. If the animal is in a serious condition, bathe him with undiluted 101. It will do him no harm. Even if your pets are not suffering with fleas or mange, 101 should be used in the bath as a preventative, as it is a germicide, a cleanser and a disinfectant. Keep 101 away from the eyes as you would soap.

niture and hangings, reach under and behind radiators, into registers, collect ashes around fireplaces, clean books and clothes, and fluff up pillows.

THE EFFICIENT HOOVER FLOOR POLISHER



As a further convenience to Hoover owners, they are now offered the Hoover Floor Polisher, a motor-driven, ball-bearing brush which slips into the place of the Agitator. This Polisher has soft wiping bristles that quickly and easily produce a brilliant polish on waxed floors and linoleum. The Hoover has soft-tread wheels which do not mark the floor after polishing.

OUTSTANDING ADVANTAGES OF THE HOOVER

In the foregoing pages we have endeavored to give you a straightforward explanation of the actual problems involved in thorough cleaning. We have also tried to point out specifically why The Hoover is best fitted to perform these tasks. Truly the standing of The Hoover—in its leadership in its industry—would indicate that no other cleaner should be bought without first comparing it in structure and in efficiency with The Hoover.

Let us now further examine the definite advantages which result to the Hoover owner from Hoover cleaning.

Gold Medal Glenwood



A Glance at the Glenwood Patent Indicator on the oven door tells the degree of heat required for baking, broiling, boiling, etc. The indicator point registers the degree of heat actually in the oven. It is so plain and simple you just can't make a mistake.

The Sectional Top prevents warping and is so planned that by changing the cross-hatched casting that hold the oven a wash boiler may be placed at back of range, leaving the two front holes free for cooking.

Water Fronts for heating the kitchen boiler are furnished in either brass or iron, also brass only. A new style of cast iron water front extending across one side and one end can be had in case an extra large quantity of hot water is desired.

Any One of the Three different Cool Grates (shown below) may be used in this range according to the choice of the purchaser. In burning wood, iron linings may be had giving the fire box greater length and width.

over four thousand refrigerators of nineteen different types. In June 1927 the homemakers of America were offered the present General Electric Refrigerator. Its public acceptance was universal and unparalleled in the industry.

Fits in anywhere

Because there are no plumbing connections to be made, the General Electric Refrigerator can be used wherever desired.

Portable

All there is to its installation consists of plugging its electric service cord into the nearest convenience outlet, and snapping a switch. Place it anywhere—move it anywhere.

Roomy, well-spaced interior

The chilling unit of the General Electric Refrigerator is so compact it allows far more food storage space than the exterior dimensions would indicate. There always seems to be a bit more room for emergency use. Domestic science experts and women experienced in the proper arrangement of food in a refrigerator worked with General Electric engineers. The flat, sturdy shelves are properly spaced for the most convenient food arrangement.

Pots, pans, sinks and cupboards need 20 Mule Team Borax for an antiseptic cleansing.



BORAX — THE MAGIC CRYSTAL 9

Makes the Clothes Last Longer

Every time you rub a garment on a scrub board you shorten its life. And in these days of increasing costs, every means of getting the utmost wear from every garment must be used.

Twenty Mule Team Borax Soap Chips in the wash tub will soften the water, loosen the dirt gently without injury to the fabrics and make the drudgery of the destructive scrubbing board much lighter.

Try 20 Mule Team Borax Soap Chips next wash day. They will save time, soap and add months to the life of the family's wardrobe.

Borax in the Kitchen

Borax is, more than anything else, adapted to the work of the kitchen. The first step in the solution of the servant problem is a solution of Borax. It lightens labor. It doubles the cleansing power of soap and water and makes things shine and sweet and wholesome.

How to Clean Pots, Pans, Sinks and Cupboards

There is no place in all the house where the laws of sanitation should be so strictly observed as in the kitchen. Pots and pans and sinks and cupboards need systematic cleansing if they are to be kept sightly to the eye and sweet and wholesome. They need Borax for real cleaning. It dissolves out the grease and dirt thoroughly and hygienically—not by scraping. It can't scratch or mar.

How to Wash Dishes

Dish washing is made easy with 20 Mule Team Borax Dish Washing Powder, a scientific combination of Borax and Soap. This will make a fine suds and will cut grease and remove all traces of dirt from the dishes and leave them hygienically clean.

How to Wash Dish Towels

When washing your dish towels add a tablespoonful of Borax to a pan of water and boil fifteen minutes. It leaves the linen white and soft, with absolutely no injury to the fibre.

In the Sick Room



Zonite

BECAUSE of its great germicidal strength and non-poisonous character, Zonite is the ideal antiseptic, disinfectant and deodorant for all sick-room requirements. This is proven conclusively by the fact that this form of antiseptic has been adopted by the medical profession and is in general daily use in hospitals throughout the world.

It is of the utmost importance to guard against the spread of contagious diseases, especially such diseases as diphtheria, scarlet fever, influenza, typhoid fever, whooping cough, measles, etc.

All bed linen, napkins, underwear and sleeping garments used in the sick-room should be thoroughly disinfected in a solution of six tablespoonfuls of Zonite to a gallon of water. Do not use Zonite on silk, woolen or dyed fabrics.

Dishes, glassware, silverware, napkins and all articles coming in contact with the patient should not be permitted to leave the sick room before being disinfected in a solution of two tablespoonfuls of Zonite to a quart of water. Do not permit solution to come in contact with colored fabrics, carpets or hangings.

Fever thermometers should be disinfected by immersion in pure Zonite. Bed pans, slop-jars, and other sick-room utensils should be disinfected with Zonite (three tablespoonfuls to pint of water) after being emptied and rinsed.

Freshens Air

THE EFFECT of Zonite on the air is to impart a distinct buoyancy and freshness and to render it more wholesome. Zonite destroys foul gases and liberates fresh oxygen. It destroys prevailing sick-room smells, leaving a fresh, clean, sanitary odor. To rid the room of foul or unpleasant odors spray the air with a solution of two tablespoonfuls of Zonite to a pint of water. Do not permit solution to come in contact with colored fabrics, carpets or hangings.

To disinfect and refresh body of patient, give a sponge bath with a solution of three tablespoonfuls Zonite to a gallon of water.

After patient recovers, thoroughly disinfect wood-work, floors and all furniture in sick-room with a solution of two tablespoonfuls of Zonite in each quart of water.

What are their differences?

Health



This maiden of the golf links,
Before she starts to play,
Invariably uses
HAIR-HEALTH of Philo Hay;
Her wealth of flowing tresses
Is strongest evidence
That she, by using HAIR-HEALTH,
Uses common sense.



TRAEGER GROCERY CO.
552 Main St.
Bethlehem



BATTLE CREEK HEALTH FOODS



The Mammoth Home Plant at Buffalo, N. Y., Devoted
Exclusively to the Production and Sale of 101 Printed in U.S.A.

Sex Organs and Their Functions

"The primary and most important sex function is," continued Nurse Goodheart, "the parental urge for the propagation of the species. On this foundation is built the desire for the physical expression of love between man and wife in the complete abandon of the sexual embrace. Man differs, however, from the lower animals, in the fact that the desire for offspring is often lost sight of, and men and women cohabit more for physical pleasure than for purposes of reproduction. This is as it should be, for with man's greater capacity for enjoyment, this sexual union conduces to the highest physical, mental and spiritual well-being of both parties."

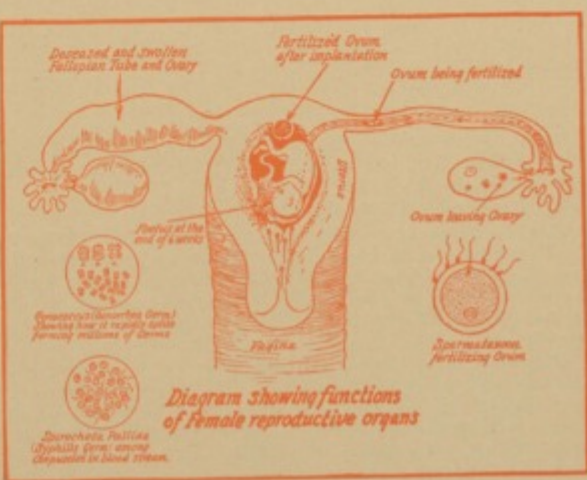


Diagram showing functions of female reproductive organs

Beauty

... look younger - be more beautiful ...

Queen
"FOUNTAIN OF YOUTH" PERFUME
With the aid of NEWBRO'S Chemist, the woman today has at her disposal a wide variety of delightful odors from which she can choose those which best suit her own personality. They are: JOCKEY CLUB, BLUE ROSE, DAWN, PAREE, LILY OF THE VALLEY, SWEET PEA, TWILIGHT, MYSTERY, DARLING, GARDENIA, LOVER'S LANE, JOY DROPS. Price 10c and 25c.

Queen
FRAGRANCE B-49
The Odor of Monsieur "B." Men NOTICE, Women WONDER where you got it. Price 49c.

Queen
ROUGE
Cleverly applied, rouge goes a long way toward making you more attractive. Choose the shade most becoming. We offer three: ROSE, BLUSH, FLAME, and RASPBERRY. Price 25c.

Queen
LIPSTICK
Make your lips appear moist. Lipstick plays an important part in Milady's make-up. USE QUEEN. Price 25c.

Queen
INSTANT SKIN WHITENER
Amazing, almost like magic, this soft cream places temporarily a brighter film on the face, makes it shades lighter the minute you rub it onto the skin. No waiting to get a beautiful light complexion, smoother looking, with large pores and wrinkles less noticeable. Full directions on each jar. Price 25c.

Queen
COLD CLEANSING CREAM
The foundation of Beauty routine is cleanliness. Remove dirt and cosmetics with QUEEN CLEANSING CREAM. Price 25c.

Queen
VANISHING CREAM
Cover the face with a fine, youthful-looking film that fills in coarse pores, old looking wrinkle lines, and forms a long lasting powder base. Price 10c and 25c.



New York group making Half-Face Test. 72 New York girls, supervised by a famous dermatologist and his staff, compared other beauty methods with Woodbury's, on their faces for 30 days. Woodbury's Facial Soap proved more beneficial than other treatments.

[6]

... here's the new hair styles ...

Queen
BRILLIANTINE
Imparts a delightful fragrance and luster to the hair. Price 25c.

Queen
MASSAGE CREAM
Spread over the face, rub briskly, and watch the little rolls of dirty cream as it falls. Price 10c and 25c.

Tuxedo
QUININE TYPE HAIR TONE.
Use daily as a massage to give your hair that fine grooming. Price 25c and 50c.

Tuxedo
LOTION FOR AFTER SHAVING.
Leaves a mild fragrance. Price 10c and 25c.

make-up rules.

The Oval Face
For long, thin face, wear your hair down.
Note how hair worn high on head lengthens face.

The Short Face
For short, broad face, wear your hair up.
Note how hair worn down broadens face.

Genuine **BLACK and WHITE**

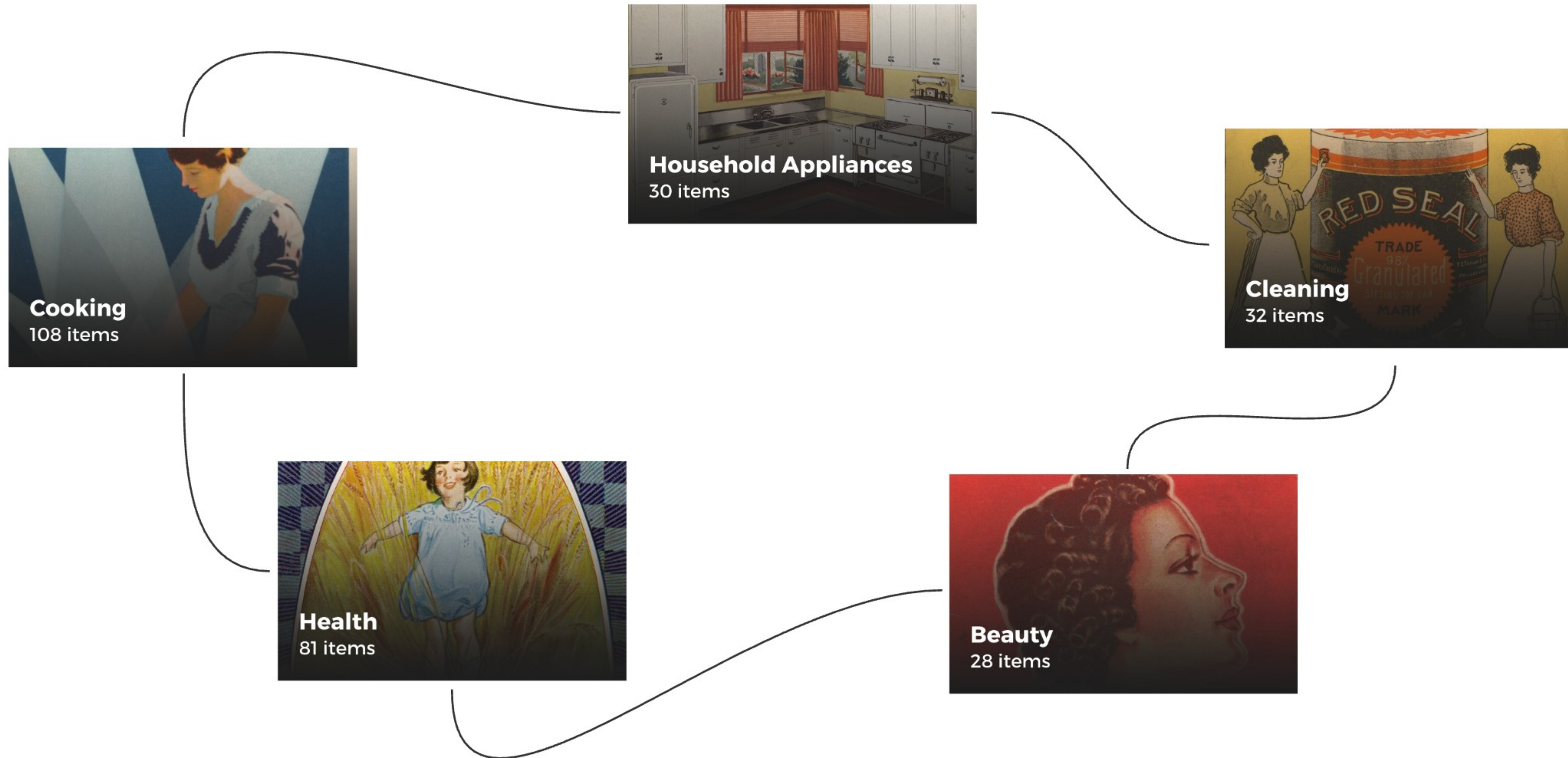


WE SELL AND RECOMMEND **BLACK and WHITE** BEAUTY PREPARATIONS

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10030 Cedar Ave. Cleveland, Ohio

Interconnect at the formal and conceptual

Household - Body - Technology



Identifiable 'grammar' & Circulated

Beauty



Guide to



Dr. Miles



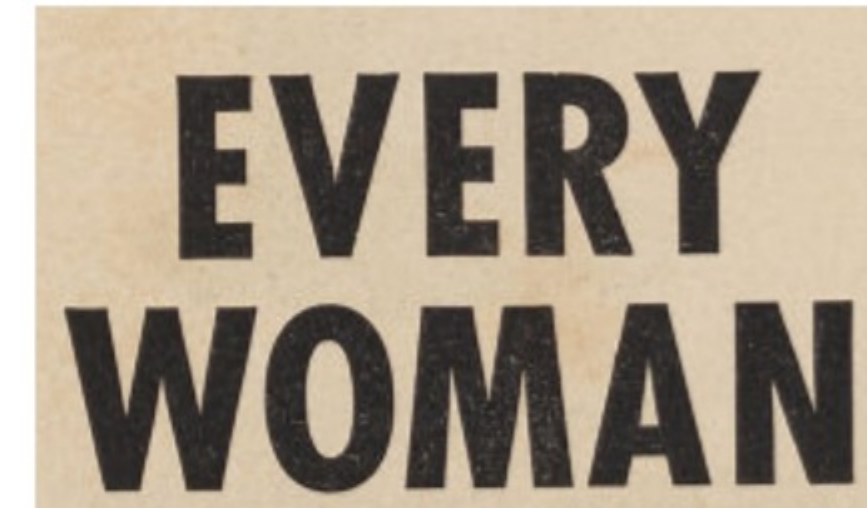
DR PRICE'S



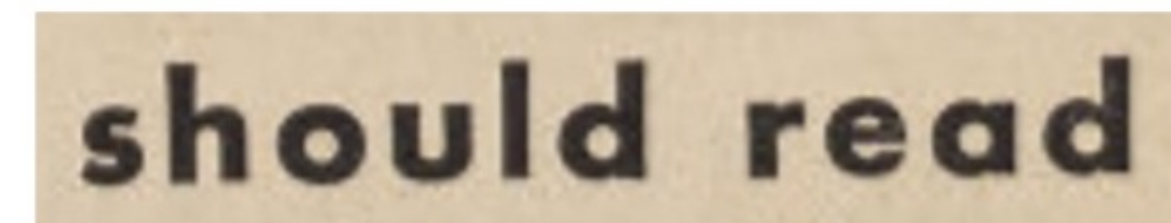
DR. KING'S



For Women



EVERY WOMAN



should read



FOR WOMEN



GIRLS



Salad-ology

1. (re)contextualizing

Anxiety Catalogue

Odor



Drudgery



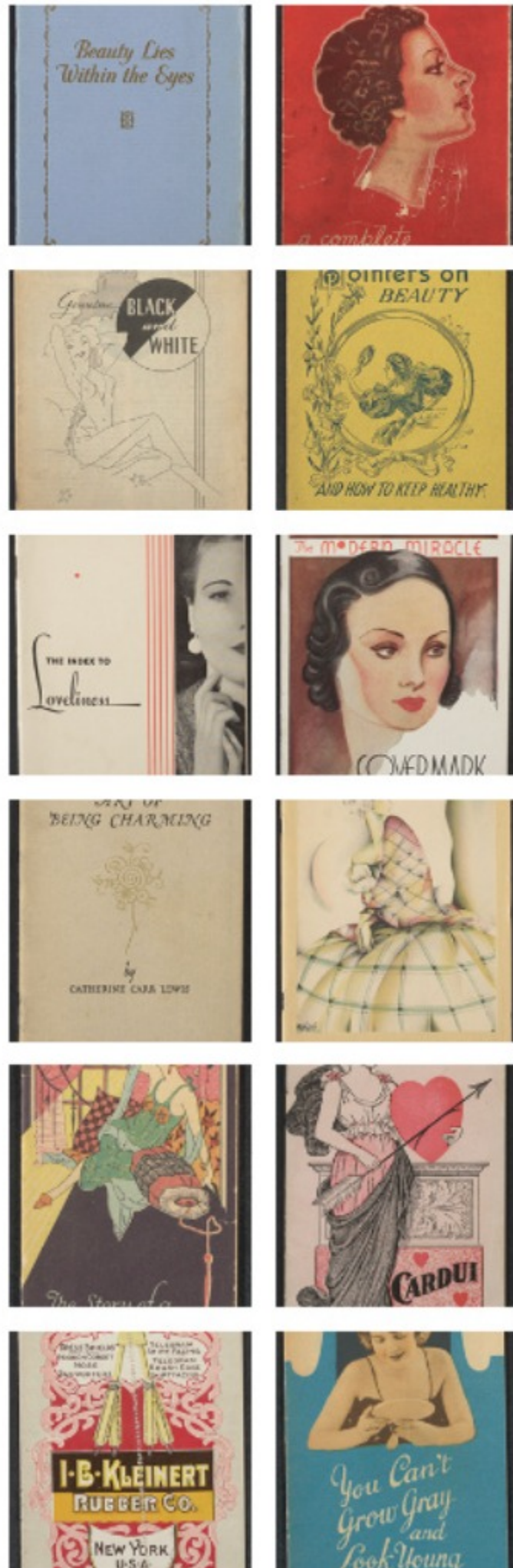
Germ



Pain



Ageing



2. Sequencing

Comparison of Human Time ↔ Machine Time

Title	Human Time	Machine Time
To the ladies; cook book	1870-1889	990137367460203941
Pointers on beauty and how to keep healthy; Dr. Kohler's reliable preparations	1890-1900	99014605541020394 _RAD.SCHL:104207643
Book of the Lightning Freezer; with recipes by Mrs. S. T. Rorer	1890-1915	99155182617703941
The rotary chopping bowl	1893	990152645800203941
Ruth Paxton's improved fountain syringe	1896	990151695420203941.SCHL:104203248
The Congress cook book; a choice collection of receipts	1899	99014604093020394 _RAD.SCHL:104207557
Cardui	1899	990152389960203941.SCHL:104203248
Glad tidings to mothers; Painless childbirth, or healthy mothers and healthy children	1899	99153891517703941
Dr. King's guide to health, household instructor, and family prize cook book	1899	990152179350203941
Selections from a new cook book; Horsford's cook book	189-?	990136551250203941
Notable household specialties recipe book	1900	990147208010203941_RAD.SCHL:104210408
Short cuts to cleanliness; Red Seal lye	1900	990152409000203941
Direct action gas ranges; great gas savers	1901-1914	990150748890203941
Reliable receipts; with introduction : modern methods in cooking	1902	990123624760203941
Marvel syringe; Marvel Whirling Spray for women; Whirling Spray for women	1902	99014756931020394 _RAD.SCHL:104207657
Approved methods for home laundering	1906	990142487900203941
Hints for housewives; cleans, scrubs, scours, polishes	1915	99014105796020394 _RAD.SCHL:104229882
How to feed the baby	1915-1916	990153138610203941
Cook book for kitchen patriots ; Cookbook for kitchen patriots	1918	99014668203020394 _RAD.SCHL:104203890
Clothes washing and secrets of dry cleaning	191-?	990149315570203941
Elizabeth Harding, bride	191-?	990141218510203941_RAD SCHL:104203478
La Vida ; the servant of beauty and health	1920	99155446707403941

2. Sequencing

Comparison of Human Time ↔ Machine Time

Title	Human Time	Machine Time
Bradfield's Vegetable Compound	1920	99155446707503941.SCHL:104203248
A skin you love to touch	1920-1929	990148171480203941_RAD.SCHL:104207697
A complete beauty treatment	1920-1939	990150937370203941
The simple life in a nutshell; rules for "right living"	1921	990140123140203941_RAD.SCHL:104203456
The settlement cook book; Settlement cookbook	1921-1940	99014607415020394_RAD.SCHL:104230623
Thirty picked recipes; by Mrs. Simon Kander, author of The Settlement cook book	1922	99014409808020394_RAD.SCHL:104210292
Eye beauty; Beauty lies within the eyes	1922	99154305918703941
The secret of perfect cooking	1922	99153750112103941
Zonite; war's greatest contribution to humanity	1922	99014389397020394_RAD.SCHL:104203756
Mexican cookery for American homes	1923	990117450830203941_RAD.SCHL:104229543
Your solution of; that everlasting laundry problem	1924	99153768595503941
How to achieve stylish slenderness without injuring your health	1925-1935	99014123197020394_RAD.SCHL:104207498
Health hints	1926	99153847296803941
The story of a pretty girl and a ray of sunshine	1926	99154202418503941
A mother's manual	1928	99014885153020394_RAD.SCHL:104207715
On the art of being charming	1928	99153891517803941
Nesco recipes and menus; with the blue gas contact flame	1929	99155844852003941
How to judge an electric cleaner	1929	99014516442020394_RAD.SCHL:104203793
General Electric refrigerator "makes it safe to be hungry"	1929	99156333833603941
Find yourself	1929	99154334303803941
A real help to every housekeeper	1929	99014124344020394_RAD.SCHL:104210243
Gold medal Glenwood; a wonderful new range	192-?	99155882577303941

3. Framing

Company



Pub. House



Independent publisher

